

Autumn
CAKE DESIGN **Ordering Guide:**

Step 1: Decide number of serving:

Round Cake	No. of Servings
4 in.	6
6 in.	14
8 in.	28
10 in.	42
12 in.	56
Kitchen Cake	Number of Servings
Quarter Sheet(12 in. x 9 in.)	24
Half Sheet (12 in. x 18 in.)	54

The serving amounts are based on wedding-sized portions of approximately 1 inch x 2 inch. A standard cake is 5 inch tall. Sheet cake is 3 inch tall. We can adjust the height to meet your need. Custom cake shapes are available.

Step 2: Choose cake flavors and fillings:

You can choose different flavors and fillings for different tiers! If your favorite flavor is not on the menu, please feel free to request. Our cake tasting box is \$30, including your choices of 3 single flavors and 3 fillings. We offer free cake tasting meeting for all events having 60+ guests. Meeting location is in Atascadero or San Luis Obispo.

Cake/Cupcake flavors	Filling flavors
Almond	Chocolate Praline Crunch
Banana Walnut	Coconut Buttercream
Carrot	Coffee Buttercream
Coconut	Lavender Buttercream
Earl Grey Tea	Fresh Seasonal Fruits
Lemon Orange	Lemon Buttercream
Mocha	Pistachio Buttercream
Green Tea	Rose Buttercream
Red Velvet	Salted Caramel Buttercream
White/Yellow Vanilla	Green Tea Buttercream
Chocolate	Tiramisu Buttercream
Custom	Custom

Step 3: Choose small bites for your dessert table

We recommend 2-3 bites for each guest.



Decorated Sugar Cookies



Special Cupcakes



Italian Macarons



Tarts



Edible Flowers



Mini Cakes

Cake and Dessert Price:

	Buttercream Cake	Fondant Cake
Single tier cake	\$6.00	\$7.00
2-tier cake	\$7.25	\$8.25
3-tier cake	\$8.50	\$9.50

Item	Unit Price Starts at
Sheet Cake(Kitchen Cake)	\$3.75
Mini Cake	\$4.00
Decorated Sugar Cookies	\$5.00
Cupcake	\$3.50
Mini Cupcake	\$2.00
Italian Macaron	\$3.00
Tarts	\$5.00
Dessert Cups	\$3.50
Oero Fudge	\$2.00
Mini Éclair	\$2.50
Mini Tart*	\$3.00
Mousse Dessert Cup	\$4.00

Standard buttercream cake is vanilla cake and vanilla Italian buttercream fillings and frosting.

Mini Tarts are smaller size of regular tarts, flavors including Lemon, Berries, Chocolate, Cheesecake, etc.

Extra charge will apply for the following decorations/service:

Handmade edible flowers
Buttercream/Royal icing piping details
Edible gold painting/leaves
Gluten free choices
Chocolate/sugar sails
Custom handwrite wordings
Custom Fondant decorations
Double fillings
Multi-flavors/fillings
Other custom details

Delivery and Set up: We'd love to deliver the cake and desserts to your venue and set up the dessert table. The delivery and set up fees are depending on the amount of desserts/size of the cake and the distance, starting from \$50.

Gluten Free Disclaimer: Autumn Cake Design is unable to guarantee a 'gluten-free' environment in our facility due to the potential for cross contamination with

gluten-containing products. We strive to produce and package our gluten-free products in an environment with the lowest risk of possible cross-contamination.

Deposit Policy: A 50% non-refundable deposit is required to reserve your wedding date, which will be applied to your final balance. All orders under \$350.00 are due in-full at the time of booking. The full balance is due one month prior to the delivery date. Failure of making payment on time may result in cancellation of your order. ☒

Cancellation Policy: Notification of cancellation must be made 14 days prior to the delivery date; after which 100% of total monies is forfeited and cannot be used toward any future cake purchases. If cancellation made 14 days before the delivery date, your refund is your prepayment less your deposit and 15% cancellation fee.